



NEWSLETTER

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HOME RMC FOUNDATION PUBLICATIONS SYMPOSIA MEAT JUDGING CAREERS

What's New in eNews?

Key Reminders and Updates:

- Meat Science Review: Impact of Two Chamber RH on Water Loss in Dry-Aged Beef
- Higher Education: AMSA's Meat and Muscle Biology
- Fall Meat Judging and Hormel Foods National Barrow Show Registration
- Zerle Carpenter Will Be Greatly Missed
- Poulson Joseph Receives IFT ELN Award
- Over 15 Jobs Posted on the Career Center
- Upcoming Conferences, Industry News and More!

Be sure to follow AMSA on [Twitter](#), like us on [Facebook](#) and check the [Website](#) daily to stay up to date on important AMSA information!

Got news? Send information and news items to [Deidrea Mabry](#) for inclusion in a future edition of AMSA eNews.

AMSA News

Attending the 64th International Congress of Meat Science and Technology? Let Us know!

Are you planning on attending the 64th International Congress of Meat Science and Technology, taking place in Melbourne, Australia, from the 12th to the 17th of August?

If so please, [click here](#) to complete this short survey and let us know! This will truly be a global collaboration of the brightest minds in meat science, research, and innovation. There will be 5 exciting days, encompassing numerous sessions planned, in which scientific, industry, and policy experts will be sharing new findings, practical experiences and lessons learned in their respective fields.

Meat Science Review: Impact of Two Chamber RH on Water Loss in Dry-Aged Beef

By AMSA Members: Ana Paula Da Silva Bernardo, Sérgio B. Pflanze, et al.

Brazilian dry-aged beef consumption has increased between 2013 and 2018. Many restaurants and artisan butcher shops are developing and producing dry-aged beef. There is, however, no official standard regarding aging conditions such as temperature, relative humidity or time. Knowing the effects

AMSA Membership Information:

To update your AMSA membership information please [click here](#):

AMSA's Sustaining Partners

Diamond Sustaining Partner:
Cargill

Platinum Sustaining Partner:
Smithfield Foods
Tyson Foods, Inc.

Gold Sustaining Partners:
American Foods Group, LLC
Food Safety Net Services
Hormel Foods, Inc.
Kemin Food Technologies
Merck Animal Health
National Pork Board Zoetis

Silver Sustaining Partners:
ADM
ConAgra Brands
Corbion
Elanco Animal Health
Hawkins Food Ingredients Group
Iowa State University
Jack Link's® Protein Snacks
JBS, USA
Johnsonville, LLC
Kraft Heinz Company Nestle
Purina
PIC
Sealed Air's Cryovac® brand
Texas Tech University

of different aging conditions on meat quality (sensory and microbiological), specifically for the kind of beef produced in Brazil, will help the meat industry, restaurants and butcher shops produce a better and more consistent product.

One of the main changes that occurs during the dry-aging process is moisture loss by evaporation. This leads to a dehydrated surface with low water activity that protects the meat from spoilage microorganisms. On the other hand, the moisture loss and crust formation increases the weight and trimming losses, reducing the saleable meat. To address the yield losses, scientists developed a special moisture-permeable plastic bag application for dry aging. This plastic bag application reduces the evaporative weight losses, thus increasing saleable meat yield.

We ran an experiment to evaluate the effects of two relative humidity (RH) levels (65 percent or 85 percent) on water loss of dry-aged strip loins unpackaged and packaged with a highly moisture-permeable bag. We applied two different aging times: 21 and 42 days.

Strip loins from Nelore intact males were collected at a commercial plant in São Paulo State. Carcasses were ~250kg and had slight fat cover, between 5 to 8 mm. A total of 16 beef loins (eight pairs) were sent to our meat lab at University of Campinas. Each pair of beef loin was cut into eight equal parts and assigned to each treatment combination. (two RH: 65% or 85%; two aging times: 21 or 42 days; unpackaged or packaged).

The aging chambers were set to desired RH and temperature (2°C). All the samples were deboned and distributed between the treatments. Half of the samples were positioned inside the meat-aging chambers, unpackaged, and the other half were packaged in the dry-aging bags (Tublin 10, TUB-EX ApS, Denmark) and vacuum sealed. Samples were weighed and positioned within the aging chamber and rotated every three days.

[Click here to read more!](#)

Higher Education: AMSA's *Meat and Muscle Biology* By AMSA Member: Ken McMillin Ph.D

Most technologies and innovations are initiated and substantiated by scientific research that is published in peer reviewed scientific journals. *Meat and Muscle Biology* was initiated by The American Meat Science Association as its official scientific journal in October of 2016 to provide a broader scope of peer-reviewed meat science and muscle biology research than was currently available to the world meat science and industry community. The journal's focus is on edible products from commonly farmed and/or harvested meat animal species and further establishes AMSA as the authoritative resource of factual meat information. The papers provide research information with an immediate practical application or for knowledge in biological aspects of the discipline that will advance its usefulness in the long term.

The journal considers research submissions on all antemortem

International Center for Food
Industry Excellence
USDA, AMS, Livestock,
Poultry and Seed Program
US Foods

Bronze Sustaining Partners:

Boar's Head
Certified Angus Beef
Clemens Food Group
Colorado State University
Center for Meat Safety and
Quality
Darling Ingredients Inc.
Essentia Protein Solutions
ICL Food Specialties
IEH Laboratories &
Consulting Group
Kayem Foods, Inc.
Kerry Ingredients
Land O'Frost, Inc.
Maple Leaf Foods
NSF International
Oklahoma State University
Perdue Foods, LLC
Seaboard Foods
Simmons Foods
U.S. Meat Export
Federation
Winpak



To make a donation to the
AMSA Educational
Foundation please click
below!

**AMSA Educational
Foundation General Fund -
used in the area of greatest
need**

AMSA Meat Judging Fund

**Mentor Recognition Funds,
click here to donate today!**

- *William R. "Bill" Jones (fund student development events with priority to the meat judging program)*
- *Chris Raines (supports agriculture advocacy and consumer outreach efforts for the meat*

and postmortem factors that influence the properties of meat that are marketed for human consumption. This includes meat from domestic mammals, avians, aquaculture species, amphibians, wild capture mammals, and synthetic meat analogs. The scope of topics ranges from production, processing, composition, quality, safety, and value of edible products including muscle biology and biochemistry, human nutrition, food safety, sensory evaluation, consumer science, meat analytical procedures, and marketing of meat products.

Why should you read *Meat and Muscle Biology* articles?

While written in a traditional scientific style, MMB papers explain the scientific jargon and analytical procedures that are used in each paper while providing a clear abstract of the information in the article and a conclusion on the usefulness or applicability of the research information. It is an online journal with completely open access to anyone who has internet capabilities at

<https://dl.sciencesocieties.org/publications/mmb>.

[Click here to read more!](#)

Student News

Fall Meat Judging Registration: The fall meat judging season is quickly approaching. Registration is available now for all fall contests on the [AMSA website](#). You can also find links to reserve rooms for all the hotels here. Please let [Rachel Adams](#) know if you have any questions or have problems registering.

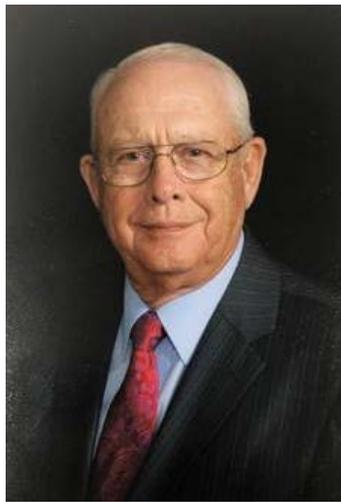
Hormel Foods National Barrow Show Meat Judging Contest Registration: Hormel Foods is excited to once again host the National Barrow Show Meat Judging Contest on September 8 at the Hormel Foods R&D facility in Austin, MN. This year's contest will feature an undergraduate and graduate division. Visit the [AMSA website](#) for more contest details and registration information.

Member News

Zerle Carpenter 1935 - 2018:
Former AMSA President, Zerle L. Carpenter passed away earlier this week in his home in Bryan, Texas. A long-time member of the association, Dr. Carpenter was one of the early board members of AMSA serving as a director in 1967 and president in 1969. He was the 1967 RMC Chair. He was an AMSA Fellow, having received the Signal Service Award in 1980. In 1983, AMSA honored him with our

and livestock industries)

- Tom Carr (supports AMSA youth programs including meat judging)
- Melvin "Hunter" Hunt (supports student travel to international meetings)
- Robert G. Kauffman (support meat science student development)
- William Moody (supports meat science students)
- Robert Rust (supports meat science students)
- H. Russell Cross (supports meat judging and student activities)
- Robert Cassens (support PhD students)
- C. Boyd Ramsey (supports undergraduate students)
- Jimmy Wise (support meat judging activities)
- F. C. Parrish (support will endow AMSA student activities)
- Dell Allen (supports meat judging)
- John Forrest (supports AMSA programs)
- Dale Huffman (supports AMSA programs)
- Robert Bray (supports R.C. Pollock Award)
- Vern Cahill (supports R.C. Pollock Award)
- C. Ann Hollingsworth (supports student scholarships)
- Donald Kinsman (supports student international program)
- Roger Mandigo (supports RMC)
- Robert Merkel



highest award - the R. C. Pollock Award.

In 1962, he began his 35-year career with Texas A&M University as an assistant professor of animal science. He was named head of the animal science department in 1978 and was named director of the Texas Agricultural Extension Service in 1982. In 1988, he was named associate vice chancellor for agriculture and later served in national advisory roles. Among his notable contributions to U.S. agriculture as a scientist and administrator were his more than 600 articles, papers, abstracts and other professional publications as well as his innovative leadership in Extension programming efforts which became models nationally.

His research accomplishments were recognized by the AMSA in 1979 and the American Society of Animal Science in 1972 when he was presented the Distinguished Research and Meat Science Research Awards, respectively. He was elected a Fellow in the Institute of Food Technologists. In 2014 he was inducted into the Meat Industry Hall of Fame.

More lasting than any of this, he was a friend to many of us in AMSA, having mentored students and colleagues that are spread around the world. Our condolences go out to his wife, Lou and his daughters Jane and Kimberly along with grandchildren and great grandchildren.

Should friends desire, memorial contributions may be sent to First Baptist Church, Bryan, TX, for the building fund or to the Texas A&M Foundation in memory of Zerle Carpenter.

Poulson Joseph Receives IFT ELN Award



AMSA member Dr. Poulson Joseph was recently recognized by the Institute of Food Technologists (IFT) last week and awarded the 2018 IFT Emerging Leaders Network Award. Emerging Leaders Network (ELN) is a highly selective global leadership program established for new professionals in the science of food who are eager to expand their leadership skills. Poulson Joseph is the principal scientist and team lead/protein at Kalsec, Kalamazoo, Mich. He received his PhD in animal and food sciences from the University of Kentucky, followed by postdoctoral research

(supports RMC)

- *Gary Smith (supports meat judging program)*
- *R. C. Pollock (supports R.C. Pollock Award)*

at Mississippi State University. At Kalsec, he leads the protein team with research emphasis on natural antioxidants and works closely with the food and pet food industries by offering technical and analytical support. He leads the team efforts in providing innovative natural and clean label solutions for improving meat and pet food quality and shelf life. Joseph has delivered lectures at professional meetings, academic institutions, and industry workshops globally. At IFT, he is serving as the chair of the Muscle Foods Division. He is actively involved in the American Meat Science Association, as well as Phi Tau Sigma (the honor society for food science). He recently received the AMSA Achievement Award at the 2018 RMC and received IFT's Muscle Foods Division's Member of the Year Award (2016) and IFT's Division Best Volunteer Award (2014). Joseph has been the author or co-author of numerous publications, including 35 peer-reviewed journal articles and three book chapters. [Click here to read more!](#)

AMSA Career Center

The AMSA Career Center offers the power of precision and our formula is simple. We are a niche job board created specifically for the meat science community, so our candidates from new graduates to current professionals in the field have the specialized skills and relevant, up-to-date experience to match exactly what your company is looking for.



Our system offers you an extensive resume database and powerful, user-friendly searching capabilities that allow you to find the candidates that you need to meet your organization's recruitment goals. Get started by visiting the [AMSA Career Center](#) today.

Contact [Jen Persons](#) or call at (217) 689-2440 with any questions.

[New Job Postings:](#)

- Sr Manager II Product Development Processed Meat ~ Sam's Club
- Production Manager ~ Paxton Packing LLC
- Director of Quality and Regulatory ~ Carnivore Meat Company
- Research Program Manager for USDA-inspected operations ~ University of Wisconsin-Madison
- Key Account Executive - Retail Inside Sales ~ JBS/Pilgrim's
- Sales Expert Rendering Manager ~ Smithfield
- Packaging Analytics/Inventory Manager ~ JBS
- Contract Manufacturing Manager ~ JBS
- Sales Account Executive - Rendering ~ JBS
- Senior Product Marketing Manager ~ JBS/Pilgrim's
- Director of Retail Sales ~ JBS/Pilgrim's
- Senior Director Research and Development ~

- JBS/Pilgrim's
- Research and Tech Manager ~ JBS/Pilgrim's
 - Research and Development Manager ~ JBS/Pilgrim's
 - Manager Prepared Technical Services ~ JBS/Pilgrim's
 - Operations Manager ~ Main Street Wholesale Meats

Upcoming Events

AMSA Announces a New PORK 101 Course for 2018: Due to overwhelming interest, AMSA is excited to announce that we have added an additional PORK 101 courses to be held October 8-9 at the University of Illinois, in Urbana, Illinois. PORK 101 is hosted by AMSA in cooperation with the National Pork Board and is sponsored by Merck Animal Health.

Attendees will experience firsthand the swine industry from live animal production through finished pork products. The course concludes with the attendees preparing and sampling products from pork carcasses including pumped loins, bacon, hams and sausage.

Attendees will learn about the value differences in swine, pork carcasses, pork primals and processed pork products from meat science faculty and AMSA members at the University of Illinois.

PORK 101 is co-sponsored by the American Association of Meat Processors (AAMP), North American Meat Institute (NAMI), and the Southwest Meat Association (SMA). Registration for AMSA members and other partnering organizations is \$825. Non-member registration is \$975. Companies or organizations sending more than one person to the course are eligible for a discount! ***Space is limited so register soon!***

Advanced Meat Microbiology and Food Safety for Processed Meats, August 21–22, 2018: This two-day Advanced Meat Microbiology and Food Safety for Processed Meats Workshop is designed for those who have previously attended the University of Wisconsin-Madison Food Safety & Meat Microbiology School or a similar program, or for those with strong knowledge of food safety practices in the meat and poultry industries. Lectures and breakout sessions will be led by industry and academic experts. Topics covered include alternate/ novel technologies for pathogen reduction, surface-applied antimicrobials, formulating with synthetic and clean-label antimicrobial ingredients, predictive modeling, thermal processing, hygienic design of facilities and equipment, sampling plan development and statistics, validation strategies and support, regulatory issues, and use of genomic technologies for investigating contamination.

This course will include numerous hands-on and interactive exercises to build upon classroom discussion. Attendees will have the opportunity to acquire proficiency with predictive models and other resources to manage process variations, establish thermal process, formulating foods for safety, and handling cooling deviations, focusing on real-world, in-plant scenarios. Panel discussions and opportunities to interact with instructors are built into the schedule and will provide

substantial one-on-one education.

Registration Fees

\$900 General Registration

\$700 FRI Sponsors, State of Wisconsin employees, or Master Meat Crafter Program graduates

Registration fee includes workshop materials, supplies, lunches, and breaks.

Register online at https://fri.wisc.edu/events_workshops.php.

Raider Red Meats to Host Scholarship Fundraiser: The Raider Red Meats BBQ and Ribeye Championship will be held Aug. 24-25 to raise scholarship funds for Texas Tech students. This event is sanctioned by the Kansas City Barbecue Society. "Having a big-name sanctioning body over our event like the Kansas City Barbecue Society really sets us apart," said Tate Corliss, director of Raider Red Meats.

Raider Red Meats has been funding scholarships for Texas Tech students since 1982. All proceeds from this event will go into the Raider Red Meats Endowment Fund to sponsor scholarships for students in the College of Agricultural Sciences and Natural Resources (CASNR). This event is consistently the largest event contributor to the scholarship funding. The event has almost reached the 10-year mark, and involves students from start to finish. CASNR students work all aspects of the event including the sponsors' dinner. The cook-off will take place in the Animal and Food Science Building parking lot (Commuter West) on the Texas Tech campus. The team entry fee is \$275. Cooks are invited to compete in a steak contest and four meat divisions: chicken, ribs, pork and brisket. Check-in, set-up and cooking will begin Friday, Aug. 24, followed by entertainment and a dinner for sponsors. The judging of these events will be on Saturday, Aug. 25, followed by awards at 5 p.m. There will be \$15,000 in cash and prizes given out at the event. Visit www.raiderredmeats.com for more information. Also, stay up to date by following @raiderredmeats on Instagram, and liking the Raider Red Meats Facebook page.

Pathogen Control and Regulatory Compliance in Beef Processing Conference: September 5-6, 2018 Rosemont, IL

Industry Only Sessions To Share Best Practices

On the second day of the Pathogen Control and Regulatory Compliance in Beef Processing Conference, sessions will be closed to government and media to encourage dialog and information sharing on the industry's most pressing topics:

Establishing Microbiological Independence

Foreign Material Case Lessons Learned

Managing Recall Situation

System Validation

Utilizing Data for Process Improvement and more...

View the schedule now to see the line-up of speakers and topics that tackle the most important and challenging issues facing processors today.

Members of AMSA, NAMI and co-sponsoring organizations can qualify for a group discount when 3+ attendees from the same

organization register at the same time. For registration questions contact Valencia Covington at 202.587.4204 or vcovington@meatinstitute.org.

REGISTER TODAY!

Event Location
Hilton Rosemont / Chicago O'Hare
5550 N. River Road,
Rosemont, Illinois, 60018
847-678-4488

Book early to reserve your room. Hotel deadline is August 7, 2018.

Registration is now open for the 2018 Innovate Conference: This year's conference will be held on September 9-11 at the Château Élan Winery & Resort in Braselton, GA. The focus of this conference is Influencing the Future of Animal-Sourced Foods.

Presentation topics will include:

Session I: The Human Response to Animal-Sourced Foods

- Nutritional value of animal-sourced foods
- Understanding how taste buds control our appetite for animal-sourced foods
- Allergies associated with milk proteins
- Changes to the human immune system after tick bites (alpha-gal)
- Alpha-gal allergies, beyond meat

Session II: Innovative Methods of Cooking/Preparing High Quality Animal-Sourced Proteins

- Alternative sources of animal proteins
- Invasive and unique species use and prep
- Edible insects as alternative sources of animal protein

Session III: The Future of Animal-Sourced Foods in the American Diet

- The dilemma of alternative protein
- Affordability of natural meat product
- Will negative press influence the future of animal-sourced proteins
- Will in vitro produced animal protein replace livestock production in the US

For more information, including registration and housing, please visit www.asas.org/meetings/innovate-2018.

Advanced *Listeria monocytogenes* Intervention and Control Workshop: October 23-24, 2018 in Kansas City, Missouri. Every day, RTE manufacturers face the challenge of controlling *Listeria monocytogenes* in order to produce safe, nutritious products. This workshop helps processors gain the information needed to implement improvements in their operations and stay up to date on regulatory issues and challenges.

- Specific sessions include:

- Sanitary Design Principles
- Sanitation Best Practices
- Environmental Monitoring
- Aggressive Sampling and Data Analysis
- Equipment Steaming and Deep Cleaning
- Process Management and Preventive Controls
- Lot and Line Segregation and Product Testing
- Product Risk and Interventions...and more!

Due to the hands-on nature of this conference registration is limited. Don't delay - this conference is sure to sell out. Members of NAMI and co-sponsoring organizations can qualify for discounted rates. For large groups or questions contact Valencia Covington at 202.587.4204 or vcovington@meatinstitute.org.

Hotel Details
Hilton Kansas City Airport
8801 NW 112th St
Kansas City, MO 64153
(816) 474-4400

Book early to reserve your room. Hotel deadline is 12:00 pm, October 1, 2018. For more information please visit go [online!](#)

US Foods ~ Food Fanatics Live: Embrace your fanaticism for food and spark up your business acumen by joining like minded chefs and restaurateurs at our Food Fanatics Live™ culinary expos.

This invitation is for AMSA students and faculty members to *"explore the food business and all the potential career paths."*

- July 31, St. Charles, MO
- August 14, Atlanta, GA
- August 29, Orlando, FL
- September 12, Boston, MA
- September 26, West Palm Beach, FL
- October 17, Cincinnati, OH
- October 24, New York, NY

More information is posted [online](#).

Save the Date: The 2019 Beef Industry Safety Summit will be March 5th – 7th at the Kansas City Marriott Downtown and the program is one that you do not want to miss. The Beef Industry Safety Summit has been established as the premier event that brings industry leaders and safety professionals together from all sectors of the beef industry to focus on strategies to improve beef safety. To learn more about the event, visit www.bifsc.org.

Upcoming Events

2018-19 AMSA Calendar of Events

July 19-21: 79th AAMP Convention of Meat Processors and Suppliers' Exhibition - Kansas City, MO

August 21–22 - Advanced Meat Microbiology and Food Safety for Processed Meats - Madison, WI

September 5-6: Pathogen Control and Regulatory Compliance in Beef Processing Conference - Rosemont, IL

September 9 - 11 - 2018 Innovate Conference - Braselton, GA

September 29 - Eastern National Meat Judging Contest - Wyalusing, Pennsylvania

September 22-23 - Beef Empire Days Meats Contest, Garden City, KS

October 14 - American Royal Meat Judging Contest - Omaha, Nebraska

October 8-9 - PORK 101 - University of Illinois - Champaign, IL

October 16 - National 4-H Meat Identification and Evaluation Contest, Kansas State University, Manhattan, KS

October 22-24 - PORK 101 - Iowa State University, Ames, IA

October 23-24 - Advanced Listeria monocytogenes Intervention and Control Workshop

October 28- Cargill High Plains Meat Judging Contest - Friona, Texas

November 11 - International Intercollegiate Meat Judging Contest - Dakota City, Nebraska

January 20 - National Western Intercollegiate Meat Judging Contest - Greeley, CO

February 3 - Southwestern Intercollegiate Meat Judging Contest - Fort Worth, Texas

February 9 - Iowa State University Meat Evaluation Contest - Ames, IA

February 11 - PORK 101 - IPPE - Atlanta, GA

February 22-24 - Tyson Beyond Fresh Meat - Springdale, AR

March 31-April 2 - National Meat Animal Evaluation Contest - Oklahoma State University - Stillwater, OK

Reciprocal Meat Conference 2019 and 2020

June 23-26, 2019 - *Colorado State University* - Fort Collins, Colorado

August 2-7, 2020 – **RMC and ICoMST** - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA

International Congress of Meat Science and Technology

August 12-17, 2018 - Melbourne, Australia, www.icomst2018.com

August 4-9, 2019 - Berlin, Germany

August 2-7, 2020 - Disney Coronado Springs Resort in Lake Buena Vista, Florida, USA (joint meeting with the Reciprocal Meat Conference)

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